

soybean, corn, peanut, safflower, sunflower, olive, rapeseed, coconut, palm kernel, palm, cocoa butter, sesame, sorghum, babassu, lard, tallow, butter fat, whale, herring, menhaden, pilchard, sardine, halibut, synthetic glycerides, and mixtures thereof.

5. The food particle as set forth in claim 4 wherein said fat is selected from the group consisting of the oils of cottonseed, soybean, corn, peanut, safflower, coconut, palm kernel, sesame and sorghum and mixtures thereof.

6. The food particle as set forth in claim 1 wherein said carbohydrate is selected from the group consisting of corn syrup and maltodextrins thereof having a D.E. of from about 15 to 50.

7. The food particle as set forth in claim 1 wherein said carbohydrate material is water soluble.

8. The food particle as set forth in claim 7 wherein said emulsifier is selected from the group consisting of (1) succinylated mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids, and the sodium and potassium salts thereof, and (2) diacetyl tartaric acid esters of mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids, and the sodium and potassium salts thereof.

9. The food particle as set forth in claim 8 wherein said emulsifier is present at a level of from about 0.8 to 12.0% by weight.

10. The food particle as set forth in claim 7 wherein said emulsifier comprises an emulsifier system having:

A. At least one emulsifier selected from a first group consisting of:

- (1) stearyl -n- lactic acids, where n ranges on the average from about 1 to 5, and the sodium, potassium and calcium salts thereof;
- (2) succinylated mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids, and the sodium and potassium salts thereof;
- (3) diacetyl tartaric acid esters of mono- and mono-diglycerides of C_{12} - C_{24} edible fatty acids, and the sodium and potassium salts thereof, and
- (4) citric acid esters of mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids and the sodium and potassium salts thereof; and

B. At least one emulsifier selected from a second group consisting of:

- (1) polyglycerol esters of C_{12} - C_{24} edible fatty acids, ranging from 3 to 10 glycerol units and 1 to 10 fatty acids per molecule,
- (2) polyoxyethylene (20) sorbitan mono-di- and triesters of C_{12} - C_{24} edible fatty acids,
- (3) ethoxylated mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids,
- (4) stearyl monoglyceridyl citrate, and the sodium and potassium salts thereof,
- (5) propylene glycol monoesters of edible C_{12} - C_{24} fatty acids,
- (6) glycerol mono- and mono-diester of edible C_{12} - C_{24} fatty acids,

(7) lactylated propylene glycol and glycerol mono- and mono-diester of edible C_{12} - C_{24} fatty acids,

(8) acetylated propylene glycol and glycerol mono- and mono-diester of edible C_{12} - C_{24} fatty acids,

(9) sorbitan monostearate,

(10) lecithin,

(11) sucrose esters of edible C_{12} - C_{24} fatty acids, or mono- and mono-diglycerides,

(12) phosphated mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids, and

(13) sodium stearyl fumarate.

11. The food particle as set forth in claim 10 wherein the total quantity of emulsifier or emulsifiers taken from Group A is at least about 0.024 weight percent per each one percent of the fat in the food particle.

12. The food particle as set forth in claim 1 wherein said fat comprises from about 6 to 44% by weight of said particle.

13. The food particle as set forth in claim 11 wherein said fat content is from about 13.0 to 40.0% by weight.

14. The food particle as set forth in claim 1 wherein said matrix further includes supplemental amounts of ingredients selected from the group consisting of vitamins, minerals, flavoring agents, sweeteners, coloring agents, salts, pH adjustment agents, buffers, stabilizers, amino acids, anti-caking agents, anti-foaming agents and mixtures thereof.

15. The food particle as set forth in claim 12 wherein said emulsifier system is present at a level of from about 0.8 to 12.0% by weight.

16. The food particle as set forth in claim 1 wherein: said fat as said fat particle has a melting point of no more than about 90° F. and is present at a level of from about 6.0 to 44.0% by weight;

said matrix includes:

a carbohydrate material having a D.E. of from about 15 to 50 and selected from the group consisting of corn syrups and the malto-dextrins thereof and present at a level of from about 30.0 to 88.0% by weight;

an emulsifier system comprising at least two anionic emulsifiers, at least one of said emulsifiers being selected from the group consisting of (1) sodium stearyl-2-lactylate, (2) succinylated mono- and mono-diglycerides of edible C_{12} - C_{24} fatty acids, (3) diacetyl tartaric acid esters of mono- and mono-diglycerides in their acid or salt form, and (4) citric acid esters of mono and mono-diglycerides of edible C_{12} - C_{24} fatty acids, and the sodium and potassium salts thereof, said emulsifier system being present at a level of from about 0.8 to 12.0% by weight.

17. The food particle as set forth in claim 16 wherein said matrix includes up to about 16.0% by weight protein.

* * * * *